

Searching 1976 to present...

## Results of Search in 1976 to present db for:

(ACLM/((whey AND casein) AND cheese) AND TTL/(process OR processed)): 31 patents.

Hits 1 through 31 out of 31

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aclm/(whey and casein and cheese) and ttl/(process)

PAT.  
NO.

PAT. NO.	Title
1 <a href="#">6,773,740</a>	<b>T</b> Method for preparing cheese products and process cheese bases
2 <a href="#">6,669,978</a>	<b>T</b> Method for preparing process cheese containing increased levels of whey protein
3 <a href="#">6,558,716</a>	<b>T</b> Process for incorporating whey protein into cheese
4 <a href="#">6,555,659</a>	<b>T</b> Process for isolating glycomacropeptide from dairy products with a phenylalanine impurity of 0.5% w/w
5 <a href="#">6,458,394</a>	<b>T</b> Process for the uniform coloration of cheese
6 <a href="#">6,419,975</a>	<b>T</b> Process for making caseinless cream cheese-like products
7 <a href="#">6,399,140</a>	<b>T</b> Whey salt powder, process for its production and its use
8 <a href="#">6,372,268</a>	<b>T</b> Wheyless process for production of natural mozzarella cheese
9 <a href="#">6,270,814</a>	<b>T</b> Incorporation of whey into process cheese
10 <a href="#">6,224,914</a>	<b>T</b> Process for incorporating whey proteins into cheese using transglutaminase
11 <a href="#">5,596,082</a>	<b>T</b> Process for isolating lactoferrin and lactoperoxidase from milk and milk products, and products obtained by such process
12 <a href="#">5,434,250</a>	<b>T</b> Process for manufacturing high .alpha.-lactalbumin content composition
13 <a href="#">5,413,804</a>	<b>T</b> Process for making whey-derived fat substitute product and products thereof
14 <a href="#">5,356,640</a>	<b>T</b> Process of making cheese by fermenting concentrated milk
15 <a href="#">5,356,639</a>	<b>T</b> Process for producing cheese containing substantially all the casein and whey proteins in milk
16 <a href="#">5,252,352</a>	<b>T</b> Process of preparing an extra lowfat spread
17 <a href="#">5,165,945</a>	<b>T</b> Cheese and process and system for making it
18 <a href="#">5,132,122</a>	<b>T</b> Process for producing a lactic acid drink
19 <a href="#">5,094,873</a>	<b>T</b> Process of making a non-fat natural cheese
20 <a href="#">4,919,943</a>	<b>T</b> Pasta filata-type cheese process
21 <a href="#">4,885,183</a>	<b>T</b> Method for controlling melting properties of process cheese
22 <a href="#">4,804,549</a>	<b>T</b> Particulate dog food palatability enhancer and process
23 <a href="#">4,716,045</a>	<b>T</b> Process for the manufacture of a dairy product
24 <a href="#">4,569,846</a>	<b>T</b> Process for preparing foods by lactic fermentation
25 <a href="#">4,518,616</a>	<b>T</b> Process for recovering the whey proteins, the application thereof to cheese-making and the resulting cheeses
26 <a href="#">4,485,040</a>	<b>T</b> Process for obtaining an .alpha.-lactalbumin enriched product from whey, and uses thereof
27 <a href="#">4,459,313</a>	<b>T</b> Method for making a process cheese analog

28 [4,411,991](#)  Process for fermentative production of amino acids

29 [4,347,258](#)  Process for the preparation of a stable food product from lacteal components

30 [4,251,567](#)  Process for producing a fibrous milk protein product

31 [4,057,655](#)  Process for preparing a lactulose-containing powder for feed

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